



	Truffled croquettes	9,25€	Crunchy prawns with peanut and soy	13,50€
	Freshly-made guacamole with tortitas chips Fried eggs in their nest, with acorn-fed iberian ham and shoestring potatoes	10,25€	mayonnaise	
		12,50€	Squid Andalusian	12,50€
			style with kimchi mayonnaise and lime zest	
			Acorn-fed Iberian ham & coca bread with tomato	19,75€



Prawn salad with quinoa, 12,75€ avocado, pineapple, spinach, pomegranate, and passion fruit sauce

16,25€

and tartufata
Seasonal vegetable

mozzarella skycraper, basil

Tomato and

wok

"Fior di latte"

12,25€

11,25€

Seafood and avocado cannelloni with creamy curry and salmon caviar

Burrata with assorted

blueberries, pine nuts and

tomatoes, mango,

truffle vinaigrette

14,50€





Poularde cannelloni with mild bechamel and parmesan cloud	15,25€	Beef tartare, with quail egg, chipotle mayonnaise and brioche	18,25€
Beef carpaccio with baba ganoush, parmesan, arugula and truffled vinaigrette	14,25€	"Korean style" Iberian pork, kumquat confit and roasted potatoes	20,30€
Citrus beef burger with pineapple, cheese, wasabi mayonnaise and sweet potato	14,95€ ofries	Sliced grilled beef sirloin, with fried potatoes	25€
Veal medallions of tenderloin, with trio of cheeses and potato batons	16,25€	Grilled beef tenderloin, with a mushroom parmentier vegetables and demi-glace sauce	25,50€ ,

sauce



"Scorched" rice in its can with prawns	21,25€	served with our guacamole and beetroot hummus	1/,/5€
Grilled sea bass with sautéed vegetables and quinoa	17,95€	Balfegó tuna tartar with miso sauce on a bed of guacamole	21,45€
Roasted monkfish with soft cream, sautéed asparaş and roasted snow peas	21,45€ gus	Grilled <i>Balfegó</i> tuna with mango, arugula, avocado salad and	21,45€
Grilled octopus with smashed potato and a spicy touch of kimchi	22,85€	miso mayonnaise	

Coca bread with tomato





We have all the information about allergies. Ask our team.